

Response Under 37 CFR 1.116  
Expedited Procedure  
Examining Group 1761

In the Claims:

1 (Currently Amended). Process for producing ~~a substance~~ a vegetarian substance  
for substituting animal protein or Tofu containing food or toiletry, characterized  
in that

- a stirrable first substance is produced from the comminution of shelled seeds  
or nuts,
- with addition of a first liquid and,
- oil or liquefied fat is added to this stirrable first substance and thus a second  
substance is produced,
- an acidic second liquid or an acidulant is added to this second substance, ~~as a~~  
result of which a firmer consistency is obtained, resulting in a pasty  
substance, suitable as vegetarian substitute for animal protein or Tofu  
containing food or toiletry.

2. (Original) Process according to Claim 1, characterized in that the added oil or fat is  
produced from seeds or nuts.

3. (Original) Process according to Claim 1, characterized in that the seeds or nuts  
originate from a single plant species.

4. (Original) Process according to Claim 3, characterized in that the seeds are sunflower  
seeds.

5. (Previously presented) Process according to Claim 1, characterized in that the first  
liquid comprises water, fruit juice or vegetable juice or is produced from plants or  
fungi.

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6. (Original) Process according to Claim 1, characterized in that the acidic second liquid is lemon juice.
7. (Original) Process according to Claim 1, characterized in that the quantitative ratios of seeds or nuts to the first liquid to salt or sugar etc. are about 100:50 to 1000:0 to 200, based on their parts by weight.
8. (Original) Process according to Claim 1, characterized in that the quantitative ratio of the pulpy first substance to oil or liquefied fat is about 100:20 to 300, based on their parts by weight.
9. (Original) Process according to Claim 1, characterized in that the quantitative ratio of the acidic second liquid to the liquid second substance is about 2 to 20 : 100, based on their parts by weight.
10. (Original) Food characterized by a content of a substance according to one of the preceding claims.
11. (Cancelled)
12. (Original) Toiletry characterized by a content of a substance according to Claim 1.
13. (Original) Toiletry according to Claim 12, characterized by a content of a perfuming substance in the form of herb or plant constituents.
14. (Original) Cleaning agent characterized by a content of a substance according to Claim 1.
15. (Cancelled)
16. (Original) Cleaning agent according to Claim 14, characterized in that the cleaning agent has a granular constituent of coarsely ground sunflower seeds or sunflower bran, cereals, meal, bran, sawdust, grated coconut, sand or lime constituents.

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17. (Previously presented) Process according to Claim 1, characterized in that the consistency of the substance produced is able to be determined by the amount of the added acidic second liquid or the acidulant, respectively.
18. (Previously presented) Process according to Claim 1, characterized in that the second substance is acidified by bacteria.
19. (New) Process for producing a substance, characterized in that
- a stirrable first substance is produced from the comminution of shelled seeds or nuts,
  - with addition of a first liquid and,
  - oil or liquefied fat is added to this stirrable first substance and thus a second substance is produced,
  - an acidic second liquid or an acidulant is added to this second substance, as a result of which a firmer consistency is obtained,
- wherein the quantitative ratio of the first substance to oil or liquefied fat is about 100:20 to 300, based on their parts by weight;
- wherein the quantitative ratio of the acidic second liquid to the second substance is about 2 to 20:100, based on their parts by weight;
- wherein the second substance has a pH value  $<5$ ; and
- wherein the water content is in the range from 45% to 25%.
20. (New) Food characterized by a content of a substance being produced according to the following process:
- a stirrable first substance is produced from the comminution of shelled seeds or nuts,

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- with addition of a first liquid and,
- oil or liquefied fat is added to this stirrable first substance and thus a second substance is produced,
- an acidic second liquid or an acidulant is added to this second substance, as a result of which a firmer consistency is obtained,
- wherein a content of a flavoring substance in the form of fruit juice constituents or a dilution by an aqueous liquid is contained.

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